

Pumpkin Pie Crumble Cake

1 plain yellow cake mix
1 stick butter
4 large eggs
2 (15 oz) cans of pumpkin
1 can (5 oz) evaporated milk
1 ¼ cups sugar
2 t ground cinnamon
½ stick butter
1 cup chopped pecans
2 cups heavy whipping cream
½ cup powdered sugar

Preheat oven to 350 degrees. Grease and flour 13X9 baking pan. Remove 1 cup cake mix and mix remainder, 1 stick butter, 1 egg for 1 minute. Spread over bottom of pan. In same bowl (no need to clean) mix pumpkin, evaporated milk, 1 cup sugar, 3 eggs and cinnamon low for 30 seconds, then high for 2 minutes. Pour over crust. In clean bowl, mix ¼ cup sugar, ½ stick butter and 1 cup of cake mix for 1 minute. Stir in pecans. Spread over top with fingers. Bake until center no longer jiggles, 70–75 minutes.

Topping: Mix whipping cream, powdered sugar in chilled bowl on high until forms stiff peaks. Serve on top of each piece of cake. (or if you're lazy like me, use cool whip!)